

Claim Amendments:

Claims 1 - 10 (cancelled)

1 11. (currently amended) An apparatus for processing
2 meat which comprises:

3 a vessel for receiving bodies of meat in contact with a
4 treating liquid and for agitating said bodies of meat to distrib-
5 ute said treating liquid in said bodies of meat;

6 means for selectively heating and cooling said vessel
7 during the agitation of said bodies of meat therein ;

8 a jacket for said vessel, said means for selectively
9 heating and cooling said vessel comprising a refrigeration unit for
10 cooling a liquid and circulating the cooled liquid through said
11 jacket and a heater for heating a liquid and passing the heated
12 liquid through said jacket selectively; and

13 a temperature sensor positioned for direct contact with
14 bodies of meat in said vessel and operatively connected to said
15 means for selectively heating and cooling said vessel for control-
16 ling a temperature of said vessel during the agitation of said
17 bodies of meat therein, said temperature sensor being provided
18 with a member capable of being thrust into said vessel to pierce a
19 body of meat therein, said member having a plurality of sensing
20 regions along a length thereof for providing an average temperature
21 of the body of meat pierced thereby.

Claims 12, 13, 14, 15 and 16 (cancelled).

1 17. (previously presented) An apparatus for processing
2 meat which comprises:

3 a vessel for receiving bodies of meat in contact with a
4 treating liquid and for agitating said bodies of meat to distrib-
5 ute said treating liquid in said bodies of meat; and

6 means for selectively heating and cooling said vessel
7 during the agitation of said bodies of meat therein, said vessel
8 being a massager having a massaging drum formed with a temperature
9 control jacket and a rotary paddle in said drum, said means for
10 selectively heating and cooling said vessel including means for
11 selectively circulating a heated and a cooled liquid through said
12 jacket, said apparatus further comprising programming means for
13 raising a temperature of said bodies of meat in said massaging drum
14 to a predetermined elevated temperature while massaging said bodies
15 of meat with a controlled torque of said rotary paddle.

1 18. (original) The apparatus defined in claim 17,
2 further comprising a temperature sensor positioned for direct
3 contact with bodies of meat in said massaging drum and operatively
4 connected to said means for selectively circulating said heated and
5 a cooled liquid through said jacket for controlling a temperature
6 of said massaging drum during the agitation of said bodies of meat
7 therein.

8 19. (original) The apparatus defined in claim 18
9 wherein said temperature sensor extends through a wall of said
10 massaging drum and is thermally insulated therefrom to respond
11 directly to a surface temperature of bodies of meat in said massag-
12 ing drum.

1 20. (original) The apparatus defined in claim 18
2 wherein said temperature sensor is provided with a member capable
3 of being thrust into an interior of said massaging drum to pierce a
4 body of meat therein.